

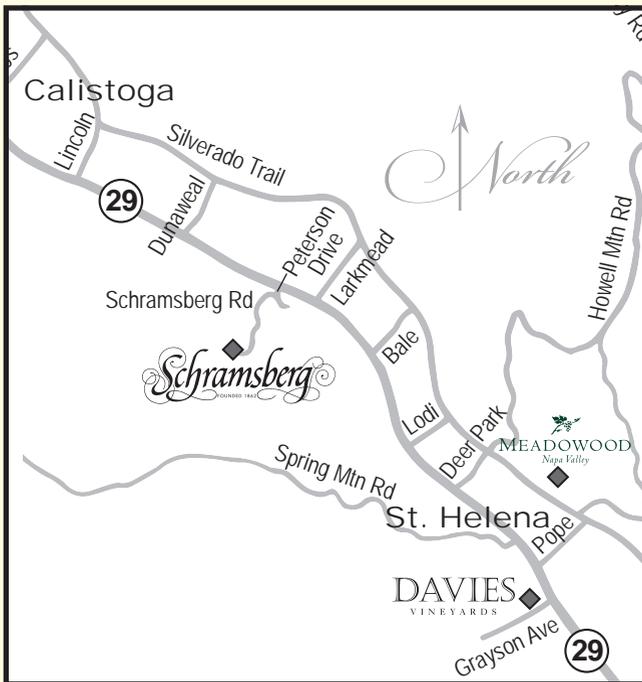


At the Camps

Both of our camps offer a fun-filled, hands-on, three-day immersive experience where you will participate in intensive learning and gain invaluable expertise from some of the world's most celebrated wine and food professionals—all held in the Napa Valley, the epicenter of food and wine.

In addition to in-depth educational seminars, Campers will enjoy exceptional dining:

- **Welcome dinner** in Schramsberg's historic caves or J. Davies Estate Diamond Mountain Vineyards.
- **Breakfast and lunch** at Meadowood Napa Valley.
- **Optional library-wine dinner** prepared by a local chef or restaurant.



Camp
Schramsberg
FOUNDED 1862

Camp
DAVIES

*Scholarships are available for wine,
restaurant and hospitality professionals.*

“At Camp Schramsberg it is all about the bubbly. In its three-day program, you’ll wine, dine and work the crush while learning about sparkling wine...And so that you can return home to impress your friends, there’s a lesson in how to saber: opening a bottle with an antique sword.”
—*Newsweek*

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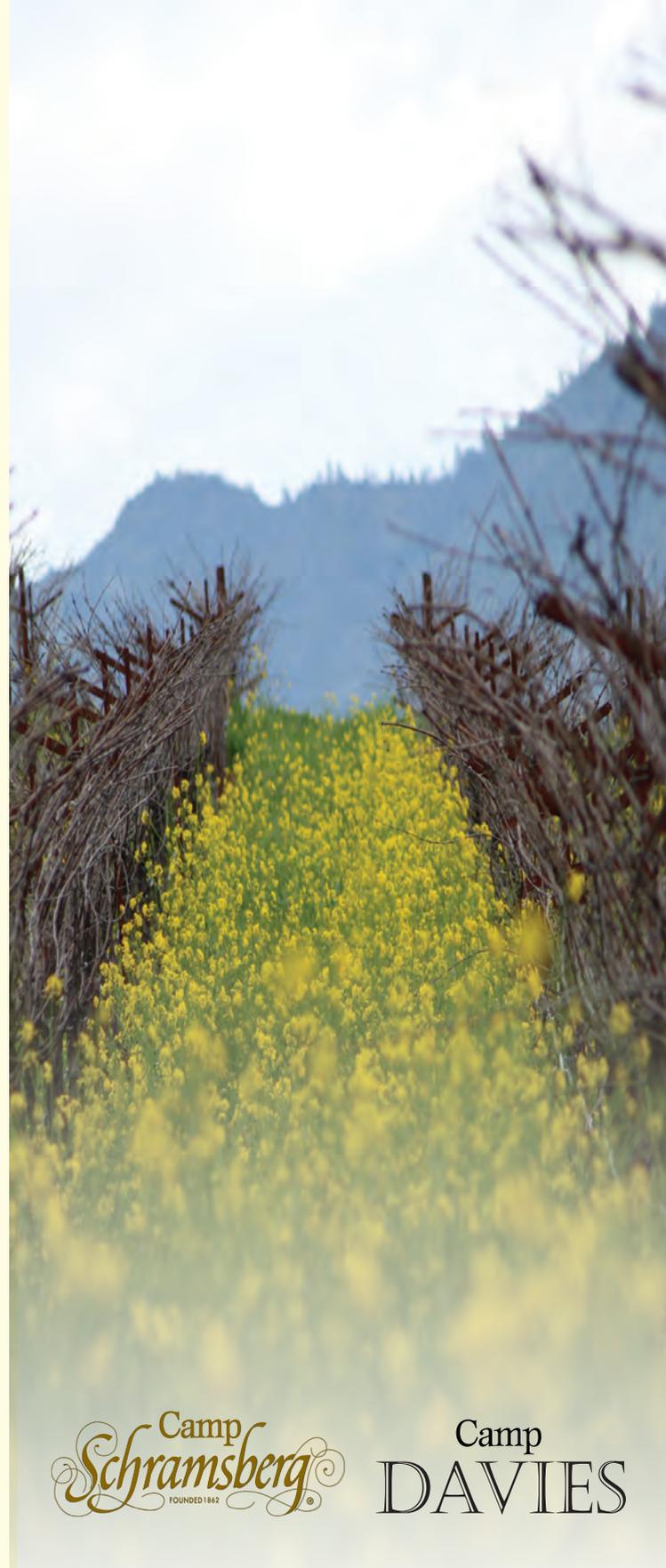
1210 Grayson Avenue
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www.daviesvineyards.com

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MEADOWOOD
Napa Valley

Meadowood Napa Valley offers lodging.
Inquire for more information.



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In the Vineyards

- Second generation vintner Hugh Davies and the Schramsberg and Davies Vineyards winemakers teach the art and science of **vineyard location**, **clonal selections** and **viticultural practices**, all of which affect the complexity of aromas and flavors in our wines.
- **Prune dormant vines** for the upcoming bud break (during the spring session).
- **Harvest your own grapes** for sorting and/or pressing back at the winery (during the fall session).



At the Winery

- **Follow the winemaking team** through the steps of making sparkling or still wines.
- **Learn the art of blending** through evaluating base wine lots and determining the best combination in creating a final wine blend.
- **Enjoy fresh pressed juice and wines** in various stages of fermentation (during the fall session).



At Meadowood Napa Valley

- **Feast on the best of the region's harvest cuisine**, prepared by Meadowood Napa Valley's culinary team.
- **Learn from renowned Chef and Enologist Holly Peterson**, in a series of culinary sessions that will deepen your understanding of the complementary and contrasting flavors found between food and wine.
- **Saber** open your own bottle of sparkling wine (during Camp Schramsberg).



SPRING BLENDING SESSION

March 10-12, 2019

Springtime in the Napa Valley is enchanting. Colorful mustard flowers are in bloom and a quiet sense of anticipation is in the air as the growers wait for bud break. The 3-day Camp Schramsberg experience uncovers the mystery of this season and gives you the inside story of how sparkling wines are born.



Sunday Night Reception

Enjoy a sparkling wine reception and an elegant dinner in the historic Schramsberg caves, paired with Schramsberg sparkling wines and Davies Vineyards still wines.

Monday

- Breakfast at graciously appointed Meadowood Napa Valley.
- Hands-on pruning workshop in the vineyards with vintner Hugh Davies and winemaker Sean Thompson. Learn how vineyard location, soil content, and clonal selection play a critical part in creating the complex flavors in Schramsberg's wines.
- Schramsberg Winery Tour I – Harvest to Tirage. Learn how base wines are made.
- Preliminary blending tastings – learn how over 300 Chardonnay and Pinot Noir base wines are evaluated for the various Schramsberg blends. Begin choosing the base wines for your own special blend.
- Lunch with wine pairing, prepared by Meadowood Napa Valley.
- Sabering – saber your own bottle of bubbly with hands-on instruction.
- A full afternoon of pairing sparkling wine and food under the direction of Chef/Enologist Holly Peterson. Look at the classic sparkling wine pairings, and what chefs are pairing with sparkling wines today.
- Finish the day with an optional library wine dinner.

Tuesday

- Breakfast at Meadowood Napa Valley.
- Schramsberg Winery Tour II – Bottle Fermentation to Dosage.
- Final Blending Tastings – continue tasting through base wines and creating your own sparkling wine blend.
- Learn the ancient art of hand riddling, with hands-on practice in our historic caves.
- Lunch with wine pairing, prepared by Meadowood Napa Valley.
- Sabering – continue to learn how to saber your own bottle of bubbly with hands-on instruction.
- Food & wine seminar focused on discovery & expanding menu options.
- Team sparkling wine menu creation contest. Apply what you've learned in a fun and interactive group project.
- Graduation: certificate presentation and contest prizes awarded.

Camper Tuition: \$1,450 per person (wine club discount applies). There is an additional charge of \$145 for the optional Monday evening library wine dinner. Transportation and lodging are not included. Program subject to change.

For further information or registration go to www.schramsberg.com, call (800) 877-3623 or email camp@schramsberg.com.

FALL HARVEST SESSION

October 13-15, 2019

Fall harvest in the Napa Valley is an extraordinary time. The Valley is buzzing with activity and the perfume of the crush is in the air. The Camp Davies 3-day harvest experience brings you into the action for an experience you will treasure for a lifetime.



Sunday Night Reception

Enjoy an al fresco wine reception and dinner in our J. Davies Estate vineyard, paired with Schramsberg sparkling wines and Davies Vineyards still wines.

Monday

- Breakfast at the glamorous Meadowood Napa Valley.
- Harvest grapes with vintner Hugh Davies and winemaker Sean Thompson. Learn how viticultural practices, attention to sugar and acid balance, and careful harvest techniques play crucial parts in creating the complex flavors in Davies Vineyards' wines.
- Davies Winery Tour I – Return to the winery for “the crush” and follow the evolution of the juice through the winemaking process.
- Lunch with wine pairing, prepared by Meadowood Napa Valley.
- A full afternoon of education, looking at the cause and effect of food to wine, under the direction of Chef/Enologist Holly Peterson. Find out how a wine's perceived acid, tannins and alcohol levels change depending on the accompanying food.
- Finish the day with an optional library wine dinner.

Tuesday

- Breakfast at Meadowood Napa Valley.
- Davies Winery Tour II - Understand the role that punchdowns, pumpovers, and skin contact play with the development of red wines. Tasting of base wines, on through the finished product, with Hugh Davies and the winemaking team.
- Lunch with wine pairing, prepared by Meadowood Napa Valley.
- Food & wine seminar, further diving into the interaction that food plays on wine.
- Team wine menu creation contest. Apply what you've learned in a fun and interactive group project.
- Graduation: certificate presentation and contest prizes awarded.

Camper Tuition: \$1,450 per person (wine club discount applies). There is an additional charge of \$145 for the optional Monday evening library wine dinner. Transportation and lodging are not included. Program subject to change.

For further information or registration go to www.schramsberg.com, call (800) 877-3623 or email camp@schramsberg.com.